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filling the chamber with condensing steam comprising an antimicrobial composition for a short duration, at least 2 ppm of one or more peroxydicarboxylic acids having up to 12 carbon atoms; and at least 20 ppm of one or more carboxylic acids having up to 18 carbon atoms; and quickly venting and cooling the chamber to prevent browning of the meat carcass; wherein the duration of the steaming step is from about 5 seconds to about 30 seconds and the chamber temperature is from about 50°C to about 93°C.

Remarks

Applicants thank the Examiner for his quick resolution of this case and the recent Official Action including a Notice of Allowability and an Examiner's Amendment. Applicants believe that the claims can be improved using the claim language suggested in the above amendments.

The amendment is needed to improve claim language arising from the Examiner's Amendment. No additional search is required because the method of using the sanitizer materials is not known. The scope of the substrate is not essential to patentability. The amendment could not have been presented before the Applicant reviewed the Examiner's suggested claim language. The Examiner should understand that our concern relates to the scope of the claims. We want to make sure that the claims cover the instance that any carcass or carcass portion, such as a half carcass, front quarter or hind quarter, can be considered a carcass part or cut meat. Further, since either carcass, parts thereof, or finished cut meat portions can be the subject of the process, the process should cover treatment of the carcass or of any of these units or subunits.

Respectfully submitted,

29 Dec 99

Date

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